



Where Food Inspires and Events Come to Life

Reception Stations Sample Menu

TRAY PASSED HORS D' OEUVRES

Marinated Beef

Skewer **GF**

Tamari-Yuzu Marinade,
Japanese BBQ Sauce

Barramundi

Ceviche **GF**

Seasoned Chip Strip,
Chipotle Aioli,
Smashed Guacamole,
Micro Greens

Truffled Fries **V GF**

Garlic Aioli, Grated
Pecorino, Truffle Salt,
White Truffle Oil,
Parsley, Black Pepper

Candied Pork Belly

'Jerky' **GF**

Maple-Honey Chipotle
Glaze, Maldon Salt

TACO STATION

Served with Street Corn Salad & Jicama Slaw

Slow-Braised Short Rib Taco **GF**

Ancho-Chili Braised Short Rib,
Pickled Red Onion, Cotija

Cactus Taco **GF VG**

Grilled Zucchini, Corn, Red Bell
Peppers, Sweet Onions, Cilantro
Vinaigrette

SOCIAL PLATE

Served with Cucumber and Seaweed Salad

Bite Sized Poke Plate

Fried Rice Coins,
Spicy Ahi Tuna,
Ginger Aioli Hamachi,
Sesame Yuku Salmon,
Tataki Filet, Togarashi

SLIDER STATION

Served with Truffle Rosemary Kettle Chips

Havana Cubano Slider

Whiskey Pulled Pork,
Black Forest Ham, Grilled Torta Bun,
Grilled Pineapple, Mojo,
House Pickles, House Mustard,
Chipotle Aioli

Smokey Jackfruit Slider **VG**

Pulled BBQ Jackfruit,
Pickled Red Cabbage Slaw, Crispy
Shallots

ENHANCEMENTS

Optional enhancements available to further elevate your dining experience.

Additional Station

Jarcuterie

Skewered Chef Selections Meats,
Chef Selection Cheese, Berry
Compote, Candied Walnuts,
Toasted Crostini,
Fennel Crackers

Desserts **V**

A Berry Good Time

Strawberry Cream Shooter
Fresh Berry Mini Tart
Blueberry-Mascarpone
Mini Cupcake

Beverage Station (Select 2)

Coastal Mediterranean

Limoncello Mocktail
Pomegranate Fizz Mocktail
White Sangria Mocktail
Hibiscus & Date Cooler

Inquire if a dish can be made Gluten-Friendly and/or Vegan

GF gluten-friendly **VG** vegetarian **V** vegan